

AMENDMENTS TO THE CLAIMS

1. (Previously Presented) A refined sesame oil without a bitter taste comprising 1% by weight or more of sesamin and 0.2% by weight or less of sesaminol, wherein the refined sesame oil is prepared by method comprising (a) extracting sesame oil from unparched sesame seed to produce a extracted sesame oil and (b) (i) bleaching the extracted sesame oil with activated carbon or (ii) bleaching the extracted sesame oil at a temperature from 5°C to 70°C with a clay.

2. (Cancelled)

3. (Previously Presented) The refined sesame oil of claim 1, from 1% to 3% by weight sesamin and 0.15% by weight or less of sesaminol.

4. **(Currently Amended)** A method for the production of refined sesame oil without a bitter taste having at least 1% by weight sesamin and not more than 0.2% sesaminol comprising, providing unparched sesame seeds that yield a crude sesame seed oil with at least 1% by weight sesamin upon milling, pressing or extraction.

milling unparched sesame seeds,
extracting oil from the milled sesame seeds using solvent extraction, and
bleaching the extracted sesame oil with activated carbon or a clay,
wherein the bleaching step is carried out at a temperature from 5°C to 70°C when the bleaching is performed with clay.

5. (Cancelled)

6. (Previously Presented) The method for the production of refined sesame oil according to Claim 4, wherein 0.1% to 3% by weight clay is used in the bleaching step.

7. (Previously Presented) The method for the production of refined sesame oil according to Claim 4, wherein the solvent extraction is performed a solvent selected from the group

consisting of hexane, diethyl ether, acetone, methanol and ethanol.

8. (Previously Presented) The method for the production of refined sesame oil according to Claim 4, wherein the solvent extraction is performed with hexane.

9. (Previously Presented) The method for the production of refined sesame oil according to Claim 4, further comprising removing the clay or activated carbon after the bleaching step.

10. (Previously Presented) The method for the production of refined sesame oil according to Claim 9, further comprising deodorizing the bleached sesame oil after the clay or activated carbon is removed.

10. (Previously Presented) The method for the production of refined sesame oil according to Claim 4, wherein the bleaching step is carried out for about 30 minutes.

11. (Previously Presented) The method for the production of refined sesame oil according to Claim 4, further comprising treating the extracted sesame oil with alkali before the bleaching step.

12. (Previously Presented) The method for the production of refined sesame oil according to Claim 4, wherein the bleaching step is carried out at a temperature from 40°C to 70°C with clay.

13. (Previously Presented) The method for the production of refined sesame oil according to Claim 4, wherein the bleaching step is carried out at a temperature from 60°C to 70°C with clay.

14. (Previously Presented) The method for the production of refined sesame oil according to Claim 4, wherein 0.5% to 1% by weight clay is used in the bleaching step.

15. (Previously Presented) The method for the production of refined sesame oil according to Claim 4, further comprising degumming the oil after the extracting step.

16. (Previously Presented) The method for the production of refined sesame oil according to Claim 4, further comprising dewaxing the oil after the bleaching step.

17. (Previously Presented) The refined sesame oil of claim 1, wherein said bleaching is carried out by said step (b)(i).

18. (Previously Presented) The refined sesame oil of claim 1, wherein said bleaching is carried out by said step (b)(ii).

19. (Previously Presented) The method for the production of refined sesame oil according to claim 4, wherein said bleaching is carried out with activated carbon.

20. (Previously Presented) The method for the production of refined sesame oil according to claim 4, wherein said bleaching is carried out with clay.